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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.	
10/678,461	10/03/2003	Michael John Gidley	F3319(C)	3331	
	7590 04/03/200 TELLECTUAL PROF	EXAMINER			
700 SYLVAN	•	STULII, VERA			
BLDG C2 SOUTH ENGLEWOOD CLIFFS, NJ 07632-3100			ART UNIT	PAPER NUMBER	
		1761			
SHORTENED STATUTOR	Y PERIOD OF RESPONSE	MAIL DATE	DELIVERY MODE		
3 MONTHS 04/03/2007			PAPER		

Please find below and/or attached an Office communication concerning this application or proceeding.

If NO period for reply is specified above, the maximum statutory period will apply and will expire 6 MONTHS from the mailing date of this communication.

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·		Application No.	A	Applicant(s)	•		
Office Action Summary		10/678,461	G	SIDLEY ET AL.			
		Examiner	A	Art Unit			
	1	Vera Stulii		761			
7 Period for F	The MAILING DATE of this communication app Reply	ears on the cover	sheet with the cor	respondence add	fress		
A SHOF WHICHI - Extensio after SIX - If NO per - Failure to Any reply	RTENED STATUTORY PERIOD FOR REPLY EVER IS LONGER, FROM THE MAILING DATE in a fitting the may be available under the provisions of 37 CFR 1.13 (6) MONTHS from the mailing date of this communication. riod for reply is specified above, the maximum statutory period we preply within the set or extended period for reply will, by statute, or received by the Office later than three months after the mailing atent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS CO 36(a). In no event, however will apply and will expire S , cause the application to	MMUNICATION. er, may a reply be timely IX (6) MONTHS from the become ABANDONED (r filed mailing date of this cor (35 U.S.C. § 133).			
Status		·					
2a)∏ Th 3)∏ Si	esponsive to communication(s) filed on <u>01 Au</u> nis action is FINAL . 2b) This note this application is in condition for allowards and in accordance with the practice under Expression is the practice under Expression in accordance with the practice under Expression in accordance with the practice under Expression in accordance with the practice under Expression in the Expression in the practice under Expression in the Expression in the practice under Expression in the practice under Expression in the Expression	action is non-finance except for forr	nal matters, prose		merits is		
Disposition	,	,					
4a 5)	aim(s) 1-15 is/are pending in the application. Of the above claim(s) 6-12 is/are withdrawn aim(s) is/are allowed. aim(s) 1-5 and 13-15 is/are rejected. aim(s) is/are objected to. aim(s) are subject to restriction and/or Papers e specification is objected to by the Examine e drawing(s) filed on is/are: a) acception and acception acception and acception acception and acception acception and acception accep	r election requirent. r. epted or b) objection is required if the	nent. cted to by the Exa n abeyance. See 3 drawing(s) is objec	7 CFR 1.85(a). ted to. See 37 CF			
•	ler 35 U.S.C. § 119						
12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f). a) All b) Some * c) None of: 1. Certified copies of the priority documents have been received. 2. Certified copies of the priority documents have been received in Application No 3. Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)). * See the attached detailed Office action for a list of the certified copies not received.							
2) Notice of 3) Informati	References Cited (PTO-892) To Draftsperson's Patent Drawing Review (PTO-948) on Disclosure Statement(s) (PTO/SB/08) o(s)/Mail Date	5) <u> </u>	nterview Summary (Pa aper No(s)/Mail Date. lotice of Informal Pate	·			

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DETAILED ACTION

The Examiner of this application has changed. Please direct all further correspondence to Examiner Vera Stulii, Art Unit 1761.

Claim Rejections - 35 USC § 103

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

The factual inquiries set forth in *Graham* v. *John Deere Co.*, 383 U.S. 1, 148 USPQ 459 (1966), that are applied for establishing a background for determining obviousness under 35 U.S.C. 103(a) are summarized as follows:

- 1. Determining the scope and contents of the prior art.
- 2. Ascertaining the differences between the prior art and the claims at issue.
- 3. Resolving the level of ordinary skill in the pertinent art.
- 4. Considering objective evidence present in the application indicating obviousness or nonobviousness.

This application currently names joint inventors. In considering patentability of the claims under 35 U.S.C. 103(a), the examiner presumes that the subject matter of the various claims was commonly owned at the time any inventions covered therein were made absent any evidence to the contrary. Applicant is advised of the obligation under 37 CFR 1.56 to point out the inventor and invention dates of each claim that was not commonly owned at the time a later invention was made in order for the examiner to

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consider the applicability of 35 U.S.C. 103(c) and potential 35 U.S.C. 102(e), (f) or (g) prior art under 35 U.S.C. 103(a).

Claims 1-5 and 13-15 are rejected under 35 U.S.C. 103(a) as being unpatentable over Yamane et al (EP 0,815,746) in view of Fellows (<u>Food Processing Technology</u> - <u>Principles and Practice</u>). Francis et al (<u>Wiley Encyclopedia of Food Science and Technology</u>) is cited as evidence as discussed below.

Yamane et al disclose the method of manufacturing fruit by cooling fruit below the freezing point (p. 3 lines 30-34). Yamane et al disclose rapidly cooling fruit from room temperature to a temperature that is close to a freezing point (0°C), and then slower cooling to a temperature that is below freezing point (p. 3 lines 45-47). Yamane et al also disclose that the slow cooling can be combined with a rapid freezing treatment, in which the food is frozen at -18°C or lower, for example, from supercooled state below the freezing point [0041]. Yamane et al also disclose freezing points and regions below the freezing point from -1°C to -18°C [0031]. Thus Yamane et al discloses a process for production of frozen fruits comprising the steps of cooling fruits to 0°C (temperature that is close to a freezing point), under-cooling fruits from 0°C to a temperature up to -18°C, and then reducing the temperature further to produce the fruit in a frozen state. Yamane et al disclose a cooling rate range of 0.01-0.5°C/hour (Abstract). Yamane et al also disclose freezing points of fruits from -0.9°C to -2.4°C and regions below the freezing point from -1°C to -18°C [0031]. Yamane et al disclose the following fruits: persimmon, apple, lemon, cherry, asian pear, strawberry, fig, peach, blueberry, apricot [0031].

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Yamane et al do not disclose recited cooling range, temperature difference between the core and the surface of fruit, and a particular fracture force.

Fellows discloses the influence of freezing rate on plant tissues (Fig. 21.6).

Fellows discloses that [d]uring slow freezing, ice crystals grow in intercellular spaces and deform and rupture adjacent cell walls. Ice crystals have a lower water vapour pressure than regions within the cells, and water therefore moves from the cells to the growing crystals. Cells become dehydrated and permanently damaged by the increased solute concentration and a collapsed and deformed cell structure. On thawing, cells do not regain their original shape and turgidity" (p.432). Fellows discloses "[i]n fast freezing, smaller ice crystals form within both cells and intercellular spaces. There is little physical damage to cells, and water vapour pressure gradients are not formed; hence there is minimal dehydration of the cells. The texture of the food is thus retained to a greater extent (Fig. 21.6(b))" (p.432). Fellows discloses that very high freezing rates "may cause stresses within some foods that result in splitting or cracking of the tissues" (p.432).

Since Yamane et al discloses cooling and freezing fruits at a particular freezing rate, and since Fellows et al teaches that slow freezing rates cause deforming and rupture of plants' cell walls and that fast freezing leads to splitting or cracking of tissues, it would have been obvious to modify disclosure of Yamane at al and vary freezing rate in order to produce a frozen product that would preserve its original shape, cell structure, and turgidity on thawing as taught by Fellows et al. It would have also been obvious to vary freezing rate in order to achieve desired texture, i.e. desired fracture force as a measurement of mechanical properties of food in relation to texture. As

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evidenced by Francis et al (Wiley Encyclopedia of Food Science and Technology) "[t]he freezing rate may be evaluated by the speed of movement of the ice (in centimeters per hour) through a product. This speed is faster near the surface and slower toward the center" (p. 1117). Therefore, it would have been obvious to vary freezing rate in order to achieve desired difference in temperature between the core and the center.

Response to Arguments

Applicant's arguments with respect to claim1-5 and 13-15 have been considered but are moot in view of the new ground(s) of rejection.

Conclusion

THIS ACTION IS MADE FINAL. Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not mailed until after the end of the THREE-MONTH shortened statutory period, then the shortened statutory period will expire on the date the advisory action is mailed, and any extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event, however, will the statutory period for reply expire later than SIX MONTHS from the mailing date of this final action.

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Any inquiry concerning this communication or earlier communications from the examiner should be directed to Vera Stulii whose telephone number is (571) 272-3221. The examiner can normally be reached on 7:00 am-3:30 pm, Monday-Friday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on (571) 272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

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